

4381. VIGNA CATJANG.**Cowpea.**

From Naples, Italy. Received February 5, 1900, under the name of *Dolichos baliensis*.

4382. VIGNA CATJANG.**Cowpea.**

From Naples, Italy. Received February 5, 1900, under the name of *Dolichos biconortus*.

4383. DOLICHOS ATROPURPUREUS.

From Naples, Italy. Received February 5, 1900.

4384. DOLICHOS SEMPERVIRENS.

From Naples, Italy. Received February 5, 1900.

4385. PHASEOLUS CARACALLA.

From Naples, Italy. Received February 5, 1900.

4386. PANICUM TEXANUM.**Colorado grass.**

From Fort Worth, Tex. Received February 5, 1900.

(This seed was destroyed because of its low germination.)

4387. ZEA MAYS.**Corn.**

From Texas. Received February 7, 1900.

Mexican June. This variety is much used in Mexico and southern Texas for late planting. In the southern half of the Gulf States it can be successfully grown after a crop of oats, millet, or wheat has been harvested. It is a white corn and the ears are of a good size, each stalk producing from one to three ears. The stalks attain a height of from 10 to 15 feet. The blades are more numerous than on most other varieties, making this valuable for forage or ensilage purposes. It is often planted between rows of Irish potatoes and other truck, and is suitable for rich bottom lands that become dry enough to plant early in June.

4388. MIMUSOPS BALATA.**Balata.**

From Georgetown, British Guiana. Received February 7, 1900, from John Guillat.

This tree is the source of the balata gum of commerce, a substance closely resembling guttapercha, and substituted for it in many manufactures. It is a native of tropical South America. Distributed.

4389. CUCUMIS MELO.**Winter muskmelon.**

From California. Received February 8, 1900. Presented by Ira W. Adams, of Calistoga, Cal.

"The seed of this valuable melon was procured by Dr. J. D. B. Stillman, at Smyrna, in 1879. It came from the city of Cassaba, in Asia Minor, a city celebrated for the fine quality of its melons. I found them to be the sweetest, spiciest, and most delicious melons I ever ate. I could compare them to nothing else I ever ate in the fruit line, unless it was to a ripe, luscious pineapple. I kept one of these melons through the winter of 1885, until April 3; it was then fully ripe and very delicious. They should be planted the same as other muskmelons and picked after the frost has killed the vines or nipped them pretty badly. Light frosts do not harm them in the least. Cut off the stem quite close to the melon and handle carefully, putting them in the coolest and driest place you have. If stored in a warm room they ripen very rapidly, and will be gone before the winter fairly sets in. This melon, unlike any other I have ever seen, when cut from the vine is very hard, especially two-thirds of it from the stem end, and quite rough and deeply corrugated, deflecting, however, very much from a straight line. The rind is of a grayish-green color, and can scarcely be indented with the thumb nail. The flesh is a creamy green and